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DETAILED DESCRIPTION

[Detailed Description of the Invention]**[0001]**

[The technical field to which an invention belongs] This invention relates to the manufacturing method of the ice cream containing rose hips (soft ice cream is included).

[0002]

[Description of the Prior Art]The ice cream which has appeared on the market now is manufactured by cooling and carrying out stirring freezing of the raw material (ice mix) which added cow's milk (or butter, powdered milk, condensed milk), sugar, perfume, stabilizer, an emulsifier, etc. to cream, and was adjusted. What is called soft ice cream is built with the freezing point being -3 thru/or -5 **.

[0003]

[Problem(s) to be Solved by the Invention]Thus, what is called what [ice cream / (soft ice cream) / which is built / conventional] in the kind with aiming at nutrition, such as a vanilla bean, powdered green tea, fruit, chocolate, and coffee, was most. [like taste foodstuffs]

[0004]this invention -- content of natural vitamin C -- the inside of 100 g -- not less than 800-mg rose hips (the Rosa multiflora rose hip.) It aims at providing the ice cream containing rose hips (soft ice cream is included) which uses Rosa Canina (Rosa canina L.) as a material, and is rich in nourishment, and has flavor.

[0005]

[Means for Solving the Problem]In order to attain the above-mentioned purpose, a manufacturing method of ice cream containing rose hips concerning this invention dries rose hips from dust, removes a seed, and uses material which broke only a fleshy outer skin part. By dipping these rose hips in 80 thru/or 85 ** hot water for 60 seconds, rose hips become soft paste state by operation of vegetable pectin which is one of the rose hips ingredients. This paste is mixed with a raw material adjusted as ice cream, and it adds. It is characterized by a

thing which is a conventional method of ice cream manufacture after this and which is made to cool, stir and freeze.

[0006]

[Embodiment of the Invention]Hereafter, an embodiment of the invention is described in detail. To the inside of the ice cream mix which is a raw material of ice cream [0005]

[Means for Solving the Problem]It is a manufacturing method of ice cream containing rose hips (soft ice cream is included) mixing paste state rose hips come out of and explained, and making it cool, stir and freeze with a conventional method.

[0007]A rose hips paste dries rose hips from dust, removes a seed, dips material which broke only a fleshy outer skin part for 60 seconds in 80 thru/or 85 ** hot water, and manufactures it by using soft paste state by operation of vegetable pectin which is one of the ingredients.

[0008]An ice cream mix is manufactured by preparing various publicly known raw materials, such as cow's milk, dairy products (cream), sugars (sugar), an emulsifier, stabilizer (cellulose, polysaccharide thickener), casein Na, an phosphate, and carotene coloring matter.

[0009]

[Work example 1]After mixing about 5% of rose hips paste with an ice cream mix by weight filtered in a mesh of 1 mm of openings, the mixture is cooled, stirred and frozen with a conventional method. -If it holds at 5 **, smooth soft ice cream of taste will be made, and it will become ice cream if it maintains at low temperature further.

[0010]

[Work example 2]After mixing about 5% of rose hips paste with an ice cream mix by weight filtered in a mesh of 3 mm of openings, the mixture is cooled, stirred and frozen with a conventional method. -Soft ice cream which left granular taste of rose hips which have an acid taste slightly when holding at 5 ** is made, and it will become ice cream if it maintains at low temperature further.

[0011]

[Effect of the Invention]This invention is a manufacturing method of the ice cream containing rose hips (soft ice cream is included) which mixes optimum dose of rose hips pastes into the ice cream mix manufactured by a conventional method, It has a function as taste foodstuffs with an acid taste with fresh rose hips, and the nutritive value outstanding by the abundant vitamin C contained in rose hips, B-carotene, etc. is also obtained.

[Translation done.]